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PRESS RELEASE

Fresh Produce Supply Chain seminar at Campden BRI

The fresh produce supply chain has a good record of delivering our five-a-day. It has adopted new technologies and is continually expanding its product range. However, it faces a myriad of challenges, such as the increasing environmental and financial cost of raw materials, logistics and system inputs. To assess the current state of play, Campden BRI is holding a [seminar](#) on 13 November. *Fresh Produce: Crop Protection, Environment, Logistics* (see www.campden.co.uk/fresh-produce-seminar.htm) will present current developments relevant to fresh produce businesses looking to the future for European supply chains of fruits, vegetables and salads.

Richard Stanley, event director, explains:

“In particular, presentations will explain how new developments in European logistics could improve efficiency, and how pesticides for minor crops may become more widely available. There will also be discussions on the current status of GM crops in Europe, and on the role that field margins might play in Integrated Crop Management. Gavin Willerton from Produce World will set the scene, and there will also be presentations from AHDB, Lancaster University, Wageningen University in the Netherlands, and the Agricultural Biotechnology Council.”

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*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Mrs. Sue Hocking, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. s.hocking@campden.co.uk +44(0)1386 842225
2. [Campden BRI](#) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
 - c. 800 sq m of dedicated training and conference facilities